

**WEST****End of Result Set****Generate Collection****Print**

L20: Entry 1 of 1

File: DWPI

Dec 11, 1987

DERWENT-ACC-NO: 1988-025152

DERWENT-WEEK: 198804

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TITLE: Prepn. of bread with clear texture and light taste - by baking dough including lipase vital gluten and lecithin

PATENT-ASSIGNEE: NITTO SEIFUN KK (NITTN), TANABE SEIYAKU CO (TANA)

PRIORITY-DATA: 1986JP-0128508 (June 3, 1986)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 62285749 A	December 11, 1987		004	
JP 93028093 B	April 23, 1993		004	A21D002/26

## APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP62285749A	June 3, 1986	1986JP-0128508	
JP93028093B	June 3, 1986	1986JP-0128508	
JP93028093B		JP62285749	Based on

INT-CL (IPC): A21D 2/26; A21D 2/32; A21D 8/04; A21D 13/06

ABSTRACTED-PUB-NO: JP62285749A

## BASIC-ABSTRACT:

Breads is prepd. by baking a dough contg. common components such as wheat flour and new components, e.g. an agent contg. lipase, vital gluten and lecithin.

USE - A new type of bread having clear texture and light taste can be obt'd.

ABSTRACTED-PUB-NO: JP62285749A

## EQUIVALENT-ABSTRACTS:

CHOSEN-DRAWING: Dwg.0/0

DERWENT-CLASS: D11

CPI-CODES: D01-B02A;

=> DIS HIST

(FILE 'HOME' ENTERED AT 08:24:45 ON 22 JUL 2002)

FILE 'CAPLUS, BIOSIS, USPATFULL, WPIDS, AGRICOLA' ENTERED AT 08:25:09 ON  
22 JUL 2002

L1 11039 S XYLANAS?

FILE 'REGISTRY' ENTERED AT 08:25:24 ON 22 JUL 2002  
E XYLANASE/CN

L2 3 S E3

FILE 'CAPLUS, BIOSIS, USPATFULL, WPIDS, AGRICOLA' ENTERED AT 08:26:25 ON  
22 JUL 2002

L3 11319 S 37278-89-0 OR 9025-55-2 9025-57-4 OR XYLANAS?

L4 4689 S 9025-55-2 OR 9025-57-4

L5 11412 S L3 OR L4

L6 81342 S LECITHIN? OR LYSOLECITHIN?

L7 73 S L5 (L) L6

L8 1109615 S GRAIN? OR WHEAT? OR BARLEY? OR CEREAL?

L9 56 S L7 (L) L8

L10 56 DUP REM L9 (0 DUPLICATES REMOVED)

L11 17 S L5 (P) L6

L12 12 S L11 (P) L9

L13 4 S L11 (P) L8

L14 4 DUP REM L13 (0 DUPLICATES REMOVED)

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